
LA FENICE

• DINNER •

\$43

Plus Taxes & Gratuity

APPETIZER

SALMONE AFFUMICATO CON INSALATA RUSSA

Smoked Atlantic Salmon with Russian Salad, Pickled Pearl Onion, Organic Green Olives, Caper Aioli

CALAMARI ALA PLANCHA

Flat Iron Grilled Calamari, Chorizo Sausage, Jalapeno Pepper, Pico di Gallo & Chimichurri

BOCCONCINI DI MOZZARELLA

Fresh Bocconcini of Mozzarella with Steamed Chard, Zucchini & Organic Cherry Tomato

ENTRÉE

TRANCIA DI SALMONE ALLA GRIGLIA

Grilled Atlantic Salmon Fillet with "Salsa Verde"

LINGUINI CON VONGOLE E GAMBERI

Linguini with Fresh B.C. Clams, Shrimp, White Wine, Garlic, Chili Flakes, Crispy Pancetta, Citrus Gremolata

SCALOPPINE DI VITELLO CON CARCIOFI

White Milk Fed Veal Scaloppine, Artichoke Heart, Baked with Fresh Mozzarella, Gorgonzola Cream Sauce

ZUPPA DI COZZE CON PATATINE E GAMBERI FRITTE

Mussels, Garlic, White Wine, Fresh Tomato, Chili Flakes, Gremolata with Frites & Fried Shrimp

MELANZANE AL FORNO

Eggplant Parmigiana Style Baked with Tomato, Basil & Mozzarella Cheese

DESSERT

CHOCOLATE RASPBERRY TARTUFO

Creamy Rich Chocolate Ice Cream with a Raspberry Ice Center Chocolate Pizzelle Wafer

SICILIAN BACIO TARTUFO

Creamy Chocolate Ice Cream with a Giandua Centre Rolled in Crushed Almonds & Hazelnuts, Dipped in Semi-Sweet Dark Belgian Chocolate served with a Chocolate Pizzelle Wafer

SORBETTO DI LAMPONI

Raspberry Sorbet served with a Vanilla Wafer Cookie

CHOOSE 1 ITEM FROM EACH COURSE

 Vegetarian

SUMMERLICIOUS^{OM}

JULY 6 - 22, 2018

Produced by  TORONTO

"Our passion for fine food, cooked well and with love, drives everything we do at La Fenice. We're delighted that you've allowed us to share that with you.

Benvenuti nella nostra cucina!"

- Chef Rocco

Loved it? Share it!

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